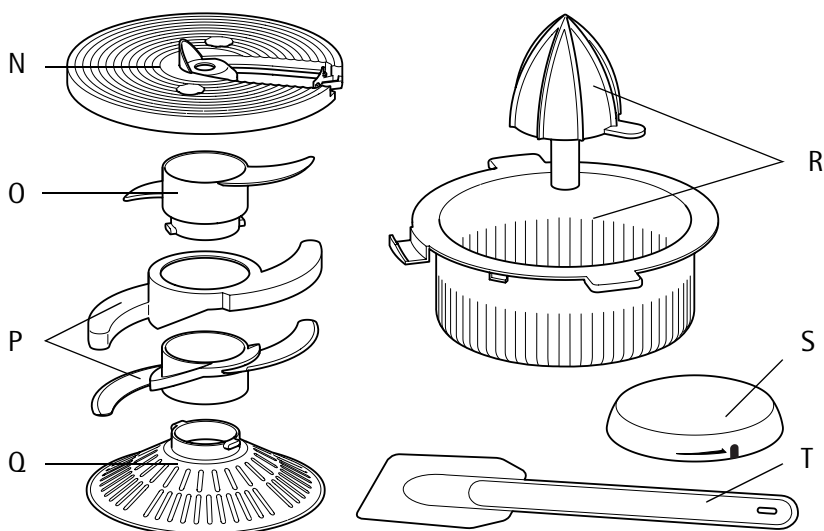
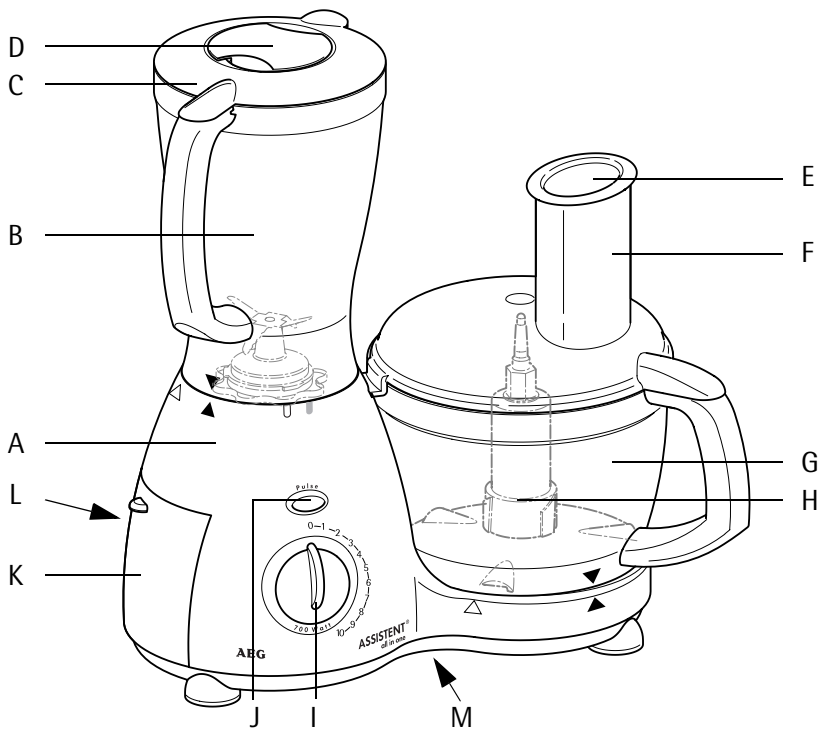
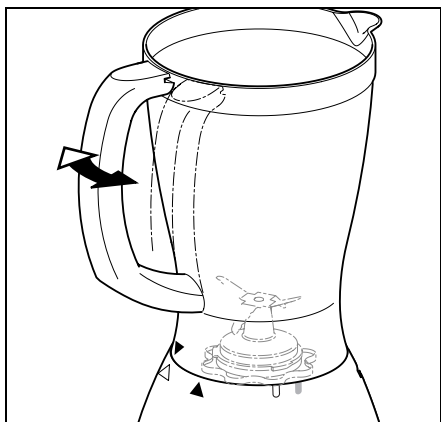


KM 7.. Assistent

Küchenmaschine
Food processor
Robot de cuisine
Robot de cocina
Robot de cozinha

Gebrauchsanweisung
Operating instructions
Mode d'emploi
Instrucciones para el uso
Instruções de utilização

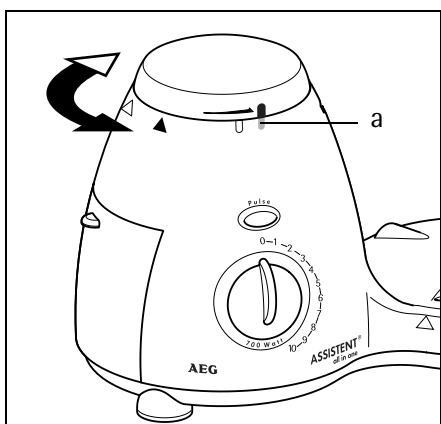




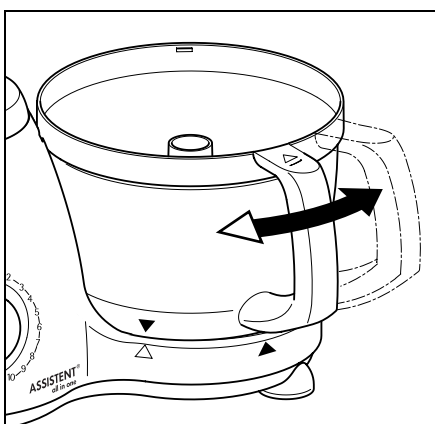
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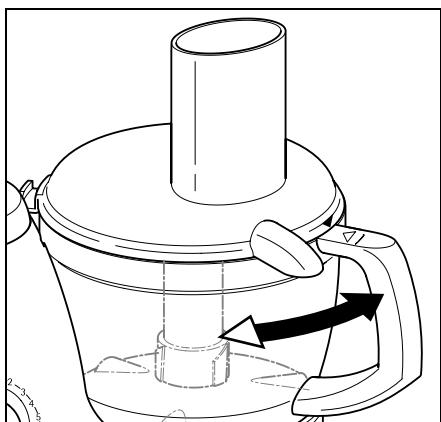
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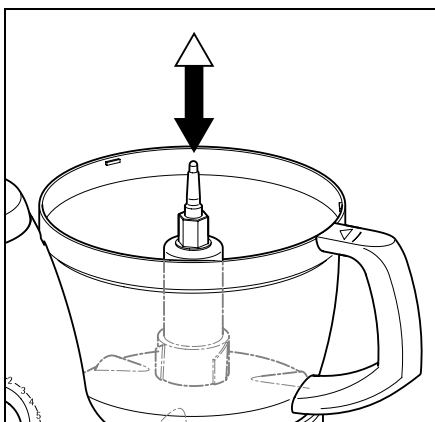
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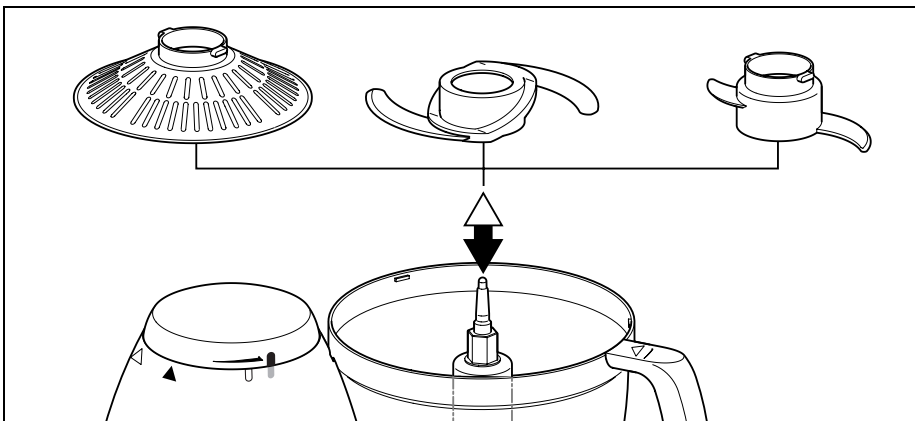
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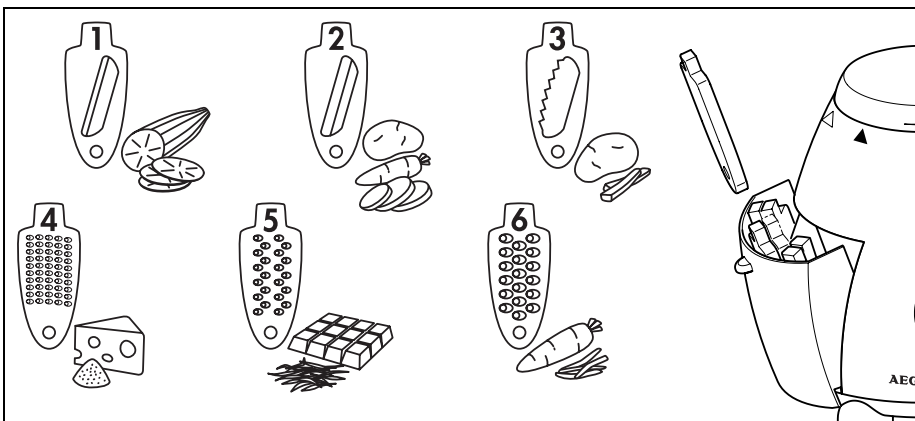
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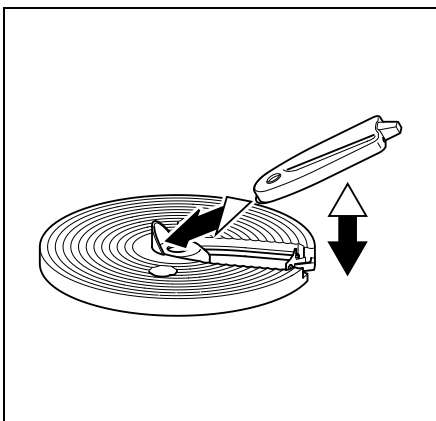
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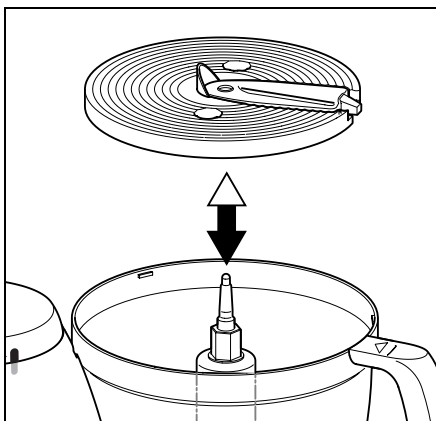
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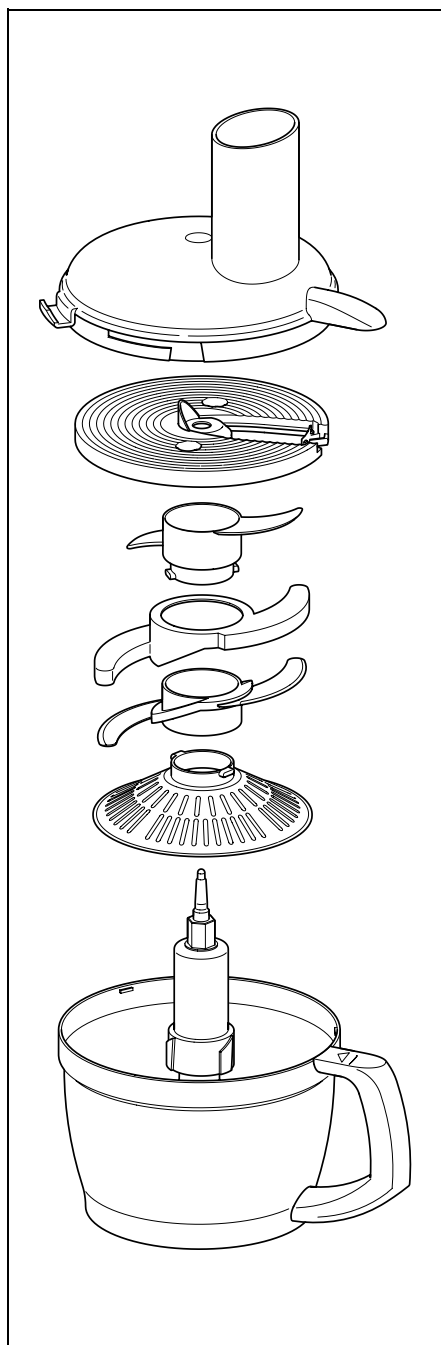
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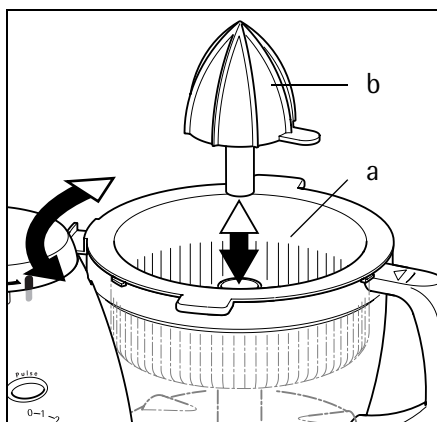
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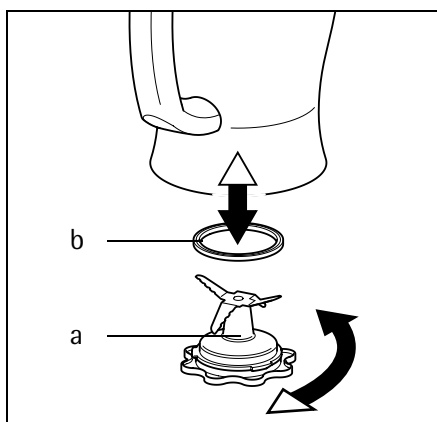
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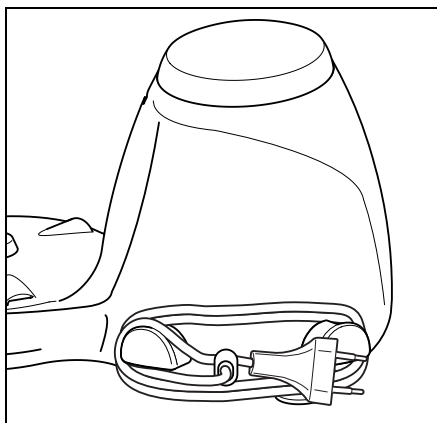
12



13



14



15

GB Dear customer,

Please read these operating instructions through carefully.

Above all please follow the safety instructions on the first few pages of these operating instructions! Please keep the operating instructions for future reference. If applicable pass these instructions on to the next owner of the appliance.



With the warning triangle and/or by means of key words (**Danger!**, **Caution!**, **Attention!**), information is emphasized which is important for your safety or the correct functioning of the appliance. It is essential that this information is observed.



This symbol guides you step by step through the operating procedure for your appliance.



After this symbol you receive supplementary information on the practical application and use of the appliance.



Tips and information about the economical and environmentally friendly use of the appliance are marked with the clover.

Description of appliance (Fig. 1)

- A Motor casing
- B Mix container
- C Mixer cover
- D Closing cover
- E Stopper with measuring beaker
- F Cover with filling inlet
- G All-purpose bowl
- H Spindle
- I Speed selector
- J Pulse button
- K Accessories compartment for cutting inserts
- L Cable winder (rear of appliance)
- M Nameplate (underside of appliance)
- N Insert holder
- O Plastic blade
- P Metal blade with blade protector
- Q Whisking disk
- R Citrus press (KM 750 only)
- S Safety cover for mixer drive
- T Dough scraper



Safety instructions

The safety standards of AEG electric appliances are in keeping with the recognised rules of technology and the law governing the safety of appliances. Nevertheless as a manufacturer we are committed to familiarise you with the following safety instructions:

General safety

- The appliance may only be connected to a power supply whose voltage and frequency comply with the specifications on the rating plate!
- Never pick up the appliance if
 - the lead is damaged,
 - the housing is damaged.
- Never use the lead to pull the plug out from the socket.
- In order to avoid danger, if the connection lead of this appliance is damaged, it must be replaced by the manufacturer, its customer service department or a similarly qualified person.
- Repairs to the appliance may only be carried out by trained personnel. As a result of incorrect repairs considerable dangers for the user may result. Please contact the AEG customer service department or your dealer in the event of repairs being necessary.
- The appliance is only intended for processing foods in the home. The manufacturer accepts no liability for damage caused by improper use or use other than for the intended purpose.

Safety of children

- **Never leave the appliance unattended when on and supervise particularly carefully if young children are around!**

To be noted when using the food processor

- Never put the appliance into use when the hands are wet.
- No paints (lacquer, polyester, etc.) must be stirred with the appliance – **Explosion danger!**
- Switch the appliance off and withdraw the mains plug each time before cleaning and maintenance.
- Never dip the motor casing (fig. 1/A) in water or other liquids.
- The manufacturer accepts no liability for possible damage caused by improper or incorrect use.
- The tools must only be inserted or removed from the appliance when it is disconnected from the mains supply.
- **Caution: The metal blade (fig. 1/P) is extremely sharp! Danger of injury!** The metal blade should only be held by the handle and only stored with the blade protector fitted! Caution when rinsing!
- **Caution: The cutting inserts (fig. 9) are very sharp! Danger of injury!** Keep the inserts only in the accessories compartment provided (fig. 1/K). Caution when rinsing!
- **Caution: The blade unit of the mixer (fig. 14/a) is very sharp. Danger of injury!** Care should be taken when disassembling and assembling the mixer.
- **Caution: Never reach with the fingers in the filling inlet (fig. 1/F)! Danger of injury!**
- **Caution: No hard objects (e.g. spoons) must be placed in the mixer while running and do not reach into the mix container with the hands. Danger of injury!**
- The cover should only be removed when the tools are stationary.
- Do not hold long objects (blade, wooden spoon, dough scraper or the like) in the filling inlet. **Danger of injury!** Work only with the stopper (fig. 1/E) to compress the cut food.
- Do not fill hot liquids (only cold or warm) in the mix container or all-purpose bowl.
- Always place the all-purpose bowl (fig. 1/G) on the motor casing before inserting the spindle (fig. 1/H) and the tools.

- Do not run the appliance for more than 10 minutes without stopping. After 10 minutes running time the appliance must cool down for at least 20 minutes. When processing very heavy items, e.g. 1.5 kg dough, the appliance should not be switched on for longer than 1 minute without stopping.
- Always first remove the tools and spindle before removing the contents of the bowl.
- Do not exceed the maximum filling volume.
- Only use the appliance under supervision. The mains plug should be withdrawn even when leaving the room for a short time.
- After finishing work switch off the appliance and withdraw the mains plug.



Disposal

Dispose of the packaging!

Do not simply throw away the packaging. Please observe the following instructions:

Packaging can be put to the old paper collection.

Polyethylene plastic bags (PE) can be given to the PE collection points for recycling. Padding of expanded polystyrene (PS) is CFC free and can be given to the relevant collection points (recycling depot). Please contact your recycling depot through your municipal authorities.

Dispose of your old appliance!

When you eventually stop using your appliance please bring it to the nearest recycling centre or to your dealer who will take it back for a small fee.

General operating instructions

The food processor helps in many ways for the preparation of food:

- The **mixer** is used for the preparation of a wide range of mixed drinks, to crush ice, reduce fruit and vegetables, etc.
- The **multifunction unit** can be used for example for
 - preparing dough ...
 - chopping meat, nuts or similar items ...
 - cutting, grating or rasping vegetables or fruit ...
 - cutting French fries ...
 - whisking cream or egg white ...
 - and squeezing lemons, oranges, grapefruit (KM 750 only)

Safety system

The appliance has various safety systems.

- The mixer or all-purpose bowl can only be put into operation when the relevant container and associated cover are correctly fitted.
- The all-purpose bowl can only be put into operation when the mix container is removed and the safety cover for the mixer drive (figs. 1/S and 4) is fitted.



Children should nevertheless be kept away from the appliance.








The appliance should only be operated on a level, dry working surface.

Mixer




The mixer is used to prepare a wide range of mixed drinks, to crush ice, reduce fruit and vegetables, etc.

Preparing mixer

In order to fit the mix container, the safety cover for the mixer drive (figs. 1/S and 4) must be removed.

-  Turn the safety cover **clockwise** and remove.
 - The red warning lamp (fig. 4/a) flashes.
-  Place the mix container (figs. 1/B and 2) on the mixer drive (arrow ▼ on arrow ▲) and turn **counter-clockwise** to the stop. The mix container is heard to engage. The two black arrows must coincide.
 - The red warning lamp (fig. 4/a) extinguishes.
-  Place mixer cover (figs. 1/C and 3) on mix container and turn until the nose of the cover is directly above the handle. The cover can be heard to engage.
-  The mixer can only be switched on when the container and cover are fitted correctly.
-  Fit closing cover (fig. 1/D) and lock.

Operating mixer

-  Open cover (fig. 1/C) and fill all ingredients required in the container.
Caution: Do not exceed maximum filling volume of 1.5 litres!
-  During operation further ingredients can be added through the filling inlet. The sealing cover (fig. 1/D) can also be used as a filling beaker for this purpose. Close the filling inlet again immediately every time to avoid splashing.
-  Start the mixer: turn speed selector (fig. 1/I) to the right to the desired speed or press the pulse button (fig. 1/J).



It is recommended to start at a slow speed and then to increase the speed. The mixer operates at maximum speed by pressing the pulse button. Refer to the section "Tips on using mixer" for reference values for setting the speed.



Switch off appliance: turn speed selector left to "0" position.



After mixing, turn container **clockwise** and remove. Then turn the cover and remove.

Multifunction section

Tools and their application possibilities

The following tools can be used in the multifunction section:






- **Whisking disk (fig. 1/Q)**
Whisking cream and egg whites, preparation of cream and light doughs.
- **Metal blade (fig. 1/P)**
For chopping raw meat, chocolate, nuts, etc.
- **Plastic blade (fig. 1/O)**
For kneading and blending heavy doughs.
- **Insert holder (fig. 1/N) with cutting insert (fig. 10)**
The inserts are marked by a number (1 to 6) on the handle. The desired insert is placed in the insert holder.
 - 1 **Coarse cutter**
For cutting fruit and vegetables into thick slices.
 - 2 **Fine cutter**
For cutting fruit, vegetables, raw meat or sausage (e.g. salami) etc. in thin slices.
 - 3 **French fries**
For cutting potatoes for French fries.
 - 4 **Fine grater**
For grating hard cheese, e.g. Parmesan etc.

- 5 **Coarse rasp**
For coarse rasping of vegetables and fruit, etc.
- 6 **Fine rasp**
For fine rasping of vegetables, fruit, chocolate, garlic, etc.




Preparing multifunction section

Fit safety cover (fig. 4)


The multifunction section can only be put into operation when the mix container is removed and the safety cover for the mixer drive (figs. 1/S and 4) is fitted.

-  Remove mix container as described under "Mixer".
 - The red warning lamp (fig 4/a) flashes.
-  Place safety cover on mixer drive (mark  on mark ) and turn **counter-clockwise** to the stop. The safety cover is heard to engage. The mark  must be above the warning lamp (fig. 4).
 - The red warning lamp (fig. 4/a) extinguishes.

Fitting all-purpose bowl (fig. 5)

-  Place all-purpose bowl (fig. 1/G) on appliance (arrow  on arrow ) and turn **counter-clockwise** to the stop. The all-purpose bowl can be heard to engage. The two black arrows must coincide.


Inserting spindle (fig. 7)


-  Place spindle (fig. 1/H) on spigot in centre of all-purpose bowl.


Inserting tools

The following tools can be selected for insertion:





- Whisking disk (fig. 1/Q) or
- Metal blade (fig. 1/P) or
- Plastic blade (fig. 1/O) or
- Insert holder (fig. 1/N) with cutting insert (fig. 9)

-  The insert holder must be fitted with the appropriate insert depending on the purpose of application (see "Inserting cutting insert in insert holder").

-  Place desired tool on spindle.
 - Whisking disk, metal blade and plastic blade (fig. 8) mesh with the teeth underneath on the spindle.
 - The insert holder (fig. 11) rests on the hexagonal spindle.


-  Preferably hold the insert holder with two fingers in the two handle holes.


Fitting the cover (fig. 6)





-  Place cover (fig. 1/F) on the all-purpose bowl (arrow  on arrow ) and turn **counter-clockwise** to the stop. The cover can be heard to engage. The nose of the cover is then directly above the handle, both black arrows must coincide.
-  Insert stopper (fig. 1/E) in filling inlet.

Inserting cutting insert in insert holder (fig. 10)

The appropriate insert must be placed in the insert holder depending on use.

-  The inserts are contained in the hinged accessories compartment (fig. 1/K) in the motor casing.

 The inserts are very sharp. They should be held only with the handle!

-  Open accessories compartment by pulling the handle (fig. 9).
-  Take required insert by the handle from the accessories compartment (fig. 9).
-  Place the insert with the tip at the centre of the insert holder and place in the recess of the disk (fig. 10).
-  To remove the insert draw slightly outwards with the handle and raise.

Operating multifunction section Citrus press (KM 750 only)

- ➡ Open cover (fig. 1/F) and place all ingredients required in the all-purpose bowl.

Caution: Do not exceed maximum filling volume:

- liquid 1.75 litres
- solid 1.5 litres

- i** Further ingredients can be added during operation through the filling inlet. The filling beaker in the stopper (fig. 1/E) can also be used for this purpose. Close the filling inlet immediately each time to avoid splashes.

- !** Use the stopper exclusively to compress the cutting items!

- ➡ Start the appliance: turn speed selector (fig. 1/I) right to the desired speed setting or press the pulse button (fig. 1/J).

- i** It is recommended to start at a slow speed and then to increase the speed. The appliance operates at maximum speed by pressing the pulse button. Refer to the section "Tips on using multifunction section" for reference values.

- !** If the warning lamp (fig. 4/a) flashes and the appliance cannot be started, the safety cover for the mixer drive (figs. 1/S and 4) is not properly fitted.

- ➡ Switch off appliance: turn speed selector left to the "0" position.

- ➡ After using, turn cover clockwise and remove.

- !** Only remove the cover when the tool has come to a complete stop!

- ➡ Remove the tool and spindle.

- ➡ Turn the all-purpose bowl clockwise and remove.

Preparation (fig. 13)

- ➡ Fit all-purpose bowl as described above (fig. 5).

- ➡ Place sieve insert of citrus press (fig. 13/a) on all-purpose bowl (arrow ▽ on arrow ▲) and turn **counter-clockwise** to the stop. The sieve insert can be heard to engage, arrow ▽ must coincide with arrow ▲.

- ➡ Insert press cone (fig. 13/b) in sieve insert.

Operating citrus press

- ➡ Start appliance: turn speed selector (fig. 1/J) right to position 1.

- i** The citrus press must only be operated at the lowest speed.

- ➡ Switch off appliance: turn speed selector left to the "0" position.

- ➡ Remove press cone after use.

- ➡ Turn sieve insert **clockwise** and remove.

- ➡ Turn all-purpose bowl **clockwise** and remove.

- !** The unit should not run for longer than 10 minutes without interruption. It must cool for at least 20 minutes after running for 10 minutes.





Cleaning and care

Motor casing


- !** Ensure that no liquid enters the motor casing!


- ➡ Clean the motor casing with a moist cloth. **Never immerse in water or hold under running water!**


Mixer


-  Container and blade can be cleaned easily and properly with the aid of the pulse position.
-  Fill the mix container half full with warm (not hot!) water and add a few drops of detergent.
-  Press the pulse button briefly.
-  Then rinse the container under running water.


Dismantle/fit blade unit (fig. 14)


-  If necessary, the blade unit can also be dismantled and cleaned separately.




 **Caution: The blade is very sharp! Danger of injury!**

-  Release blade unit (fig. 14/a) from mix container by turning counter-clockwise and remove while holding slightly at an angle.


-  Remove gasket (fig. 14/b) from blade unit.


 The blade unit is very sharp. The gasket can be damaged.


 Rinse the components carefully by hand (**danger of injury!**). Use only water and detergent for cleaning. Do not clean the blade unit in a dishwasher.

-  Insert gasket in blade unit.
-  Insert blade unit in container from below. Hold blade unit at a slight angle.
-  Tighten blade unit by turning clockwise.


All-purpose bowl and tools


-  The all-purpose bowl and tools should be cleaned in rinsing water.

 **Caution: The metal blade is extremely sharp! Danger of injury!**

 Plastic parts age more quickly if cleaned frequently in a dishwasher. If they are nevertheless to be cleaned in a dishwasher, they must be placed in the upper basket.

Inserts


-  Clean inserts with brush or cloth under running water or in a dishwasher!

 **Caution: The inserts are very sharp! Danger of injury!**


Storage

All accessories except the citrus press can be stored directly in the appliance.

- Store the inserts in the accessories compartment (fig. 1/K).

 **Caution: The inserts are very sharp. Danger of injury!** They should only be held by the handle!

- Stow the accessories away in the all-purpose bowl as shown in fig. 12.


 **Caution: The metal blade (fig. 1/P) is extremely sharp! Danger of injury!** Hold the metal blade only by the handle and store only with the blade guard fitted!

- Wind the cable round the two hooks at the rear of the appliance (fig. 15).

Technical data

Mains voltage: 230 – 240 V

Power consumption: 700 W

 This appliance complies with the following EC directives:

- 73/23/EEC of 19/2/1973 "Low voltage directive", including the modification directive 93/68/EEC.
- 89/336/EEC of 3/5/1989 "EMC directive", including the modification directive 92/31/EEC.

Customer service

The highest quality standards apply for our appliances. If nevertheless a disturbance should arise, for which you can find no solution in the operating instructions, please contact your retailer or the AEG customer service.

Tips for use

Mixer

- The mixer is very well suited for chopping small amounts of food such as nuts, breadcrumbs or herbs.
- Sauces which have separated can be quickly saved again in the mixer.
- Cut or break up foods to be processed in the mixer into cubes of about 2 to 3 cm.
- Always remove the stones of fruit and bones from meat, since these can damage the blade unit.
- Crushing ice: always add a little water to the container before crushing ice.
- When processing dry mixtures it may be necessary to switch off the appliance occasionally, to open the mixer lid and scrape the mixture from the walls of the container with the scraper.
- When mixing liquid and solid ingredients first mix the liquid items and then add the dry ingredients.
- Allow hot liquids to cool before processing in the mixer.
- If hot ingredients must be processed, the mix container must be aerated by removing the closing cover.

	Food	Speed*	Hinweise
Mixing	Milk shakes	5 – 10	Use cold milk.
Chopping	Nuts, chocolate, garlic, herbs	Pulse	Only process ½ cup at a time to ensure everything is finely chopped
Making bread-crumbs	Bread roll, biscuits, toast	5 – 10	Crumble coarsely before processing
Crushing ice		Pulse	Add ¼ cup water. Press pulse button 3-4 times
Emulsifying	Salad dressing	7 – 10	Mix well. Oil can be added through the filling hole while mixing
Mixing	Cake mixes, pancake dough	1	Only mix ingredients well, do not whisk too long,
Puréeing	Soups, vegetables, fruit	3 – 10	Mix until the mixture is thick

*Always start at a low speed and then increase the speed.

Multifunction section

Chopping

For a uniform result pieces of size as equal as possible should be processed. The food should be cut or broken up before processing into pieces of equal size.

Ensure that the container is not too full.

Minced meat

Cut the meat into cubes of approx. 2 cm before processing.

Vegetables

Peel and quarter vegetables such as onions for processing.

Mixing

The amount for processing varies according to the viscosity of the foods processed.

Adding ingredients

Place dry ingredients such as flour in the all-purpose bowl before processing. The ingredients do not have to be mixed before processing. Liquid ingredients can be added through the filling inlet while processing.

Liquid ingredients can be added through the filling inlet while processing.

Note: When processing sauces or semi-liquid ingredients it may be necessary to switch off the appliance occasionally, to open the cover of the all-purpose bowl and scrape the mixture from the wall of the bowl with the scraper.

Working with the insert holder

Correct supply of the foods through the filling inlet is very important.

Cut the prepared foods a little smaller if necessary, so that they pass easily through the filling inlet.

Add the items for filling as vertically as possible simultaneously in the filling inlet.

Compress the items evenly with the stopper. The degree of pressure influences the concentration of the cut food.



Use only the stopper for further additions. Never reach in the filling inlet with the fingers!

The appliance can be damaged by pressing too hard with the stopper!



There is always a little unprocessed food remaining between the stopper and the insert holder.

Grating cheese

Cool soft cheese such as Emmental or mozzarella well before grating.

Process hard cheese such as Parmesan at room temperature.







Note: Parmesan should be processed with little pressure on the stopper.

	Tool	Food	Max. amount	Speed	Notes
Chopping	Metal blade	Vegetables, e.g. onions fruit fresh herbs nuts, almonds chocolate	800 g 800 g 1 bunch 500 g 400 g	3 – 5 3 2 5 4	Fruit and vegetables should be fresh and firm, use pieces of roughly equal size
Chopping meat	Metal blade	Meat, fish fillets (filleted), bacon	500 g	4 – 6	Remove bones and sinews, cut into cubes of approx. 2 cm
Making bread crumbs	Metal blade	Dry bread, biscuits	125 g	3 or 4	Crumble coarsely before processing
Puréeing	Metal blade	Boiled fruit or vegetables	up to 1.75 l	3 – 10	Add a little water if necessary while processing
Mixing	Metal blade	Light cake mixes, pancake dough, etc.	800 ml	3 – 7	Start with setting 1 to mix the ingredients, then increase speed
Mixing	Metal blade	Mayonnaise	1 l	Pulse or 3	Do not switch off appliance while adding oil
Kneading	Plastic blade	Heavy doughs, e.g. bread and pizza dough	1.5 kg	1 – 5	Start with setting 1 to mix the ingredients, then increase speed
Cutting (coarse or fine)	Cutting blade coarse, fine (no. 1 or 2)	Vegetables, e.g. gherkins, zucchini, carrots, etc. Fruit, e.g. apples, tomatoes, meat, sausage, salami, etc.	800 g	1 – 2	Select fruit and vegetables of roughly equal size Cut meat suitable for the filling inlet
Cutting strips	French fries blade (no. 3)	Potatoes, carrots, parsnips	1 kg	1 – 2	
Grating	Grating blade (no. 4)	Parmesan cheese	500 g	1 – 2	Do not press too hard with stopper
Rasping (coarse or fine)	Rasping blade coarse, fine (no. 5 or 6)	Block chocolate fruit, e.g. apples vegetables, e.g. carrots	500 g 1 kg 1 kg	1 – 2	Break cooking chocolate into 2-3 pieces
Beating	Beating disk	Light cake mixes egg whites cream	1 kg	4 – 5 2 – 10 4 – 6	Do not beat egg white too long

Recipes







Basic recipe for sponge

4	white of egg
4 tbsp.	cold water
200 g	sugar
1 pck.	vanilla sugar
4	yolk of egg
80 g	flour
80 g	cornflour
1 tsp.	baking powder



-  Accessories required:
all-purpose bowl with whisking disk
-  Place white of egg and water in the all-purpose bowl and whisk on setting 5 for about 1 minute until stiff.
-  Add sugar and vanilla sugar through the filling inlet and whisk for a further 1 minute or so until the sugar has dissolved.
-  Add egg yolk and stir in with several pulses.
-  Mix flour, cornflour and baking powder, add to creamy mass and stir briefly with several pulses.
-  Fill dough in a spring mould and bake.

Basic recipe for cake mix

500 g	flour
1 pck.	baking powder
250 g	soft margarine or butter
250 g	sugar
1 pck.	vanilla sugar
1 pinch	salt
4	eggs
150 ml	milk

-  Accessories required:
all-purpose bowl with plastic blade
-  Place all ingredients in the all-purpose bowl in the order stated.
-  Stir for 1 to 1½ minutes on setting 3-4 until the dough is smooth and creamy.
-  If the dough is thrown too far outwards during processing, switch off the appliance, open the cover and move the dough inwards with the scraper from the edge of the bowl.
-  Fill the dough in a suitable baking tin and bake.
-  The dough can be modified slightly as required by the addition of other flavourings.

Example for marble cake:

-  Fill 2/3 of the dough in the tin. Add 1 tablespoon cocoa powder and 1 tablespoon milk to the remaining dough and stir in again briefly with several pulses.
-  Fill the dark dough over the light in the baking tin. Draw a fork in spiral motion through both layers of dough to obtain the marble pattern.

Basic recipe for short pastry

250 g	flour
1 tsp.	baking powder
125 g	cold margarine or butter
60 g	sugar
1 pinch	salt
1	egg
1 tbsp.	cold water



Accessories required:
all-purpose bowl with plastic blade



Place flour, baking powder, salt and sugar in the all-purpose bowl. Cut cold butter into pieces and add.



Stir for about 1 minute on setting 3-4, add the egg and cold water through the filling inlet and continue stirring until the dough forms a ball around the blade.



Take the dough from the bowl and continue kneading briefly with the hands.



Allow the dough to rest in the refrigerator for about 30 minutes before processing further.



Roll out dough, place in a well greased mould and add fruit, e.g. apples or plums, as desired

Basic recipe for yeast dough

500 g	flour
40 g	yeast (fresh) or 1 pck. dry yeast
80 g	sugar
1 pinch	salt
80 g	margarine, melted
200 ml	lukewarm milk



Accessories required:
all-purpose bowl with plastic blade



Place all ingredients in the bowl in the order stated.



Stir for 1 to 1½ minutes on setting 3-4 until the dough forms a ball around the blade.



Take dough from bowl and knead briefly further with the hands.



Then knead in ingredients with the hands which are not to be reduced, e.g. raisins.



Before further processing allow the dough to expand in a covered bowl in a warm place until about twice the size.



Application possibilities:
plaited leavened bread, yeast fancy biscuits, fruit flans, hollow noodles.

For spicy cakes, e.g. onion cake, prepare the yeast dough without sugar.

Garantiebedingungen

AEG Kundendienst in Deutschland

Sollte dieses AEG Gerät wider Erwarten nicht funktionieren, wenden Sie sich bitte an unseren Service. Wir werden die Abholung und Instandsetzung durch unsere Werkstatt veranlassen.

AEG Kleingeräte-Zentralwerkstatt
Firma Trepesch GmbH
Steinstraße 500
90419 Nürnberg

In **Deutschland** stehen wir Ihnen für Fragen, Anregungen oder bei Problemen rund um unsere Kleingeräte und Raumpfleegeräte montags bis freitags von 8 bis 18 Uhr zur Verfügung.

AEG-Serviceline: 01805-30 60 80
(Deutsche Telekom 0,12 Euro/Min.)
Fax: 0911/ 3 23-49 19 30
E-Mail: service.kleingeraete@aeg-hausgeraete.de

Der Endabnehmer dieses Geräts (Verbraucher) hat bei einem Kauf dieses Geräts von einem Unternehmer (Händler) in Deutschland im Rahmen der Vorschriften über den Verbrauchsgüterkauf gesetzliche Rechte, die durch diese Garantie nicht eingeschränkt werden. Diese Garantie räumt dem Verbraucher also zusätzliche Rechte ein. Dies vorausgeschickt, leisten wir, AEG Hausgeräte GmbH, gegenüber dem Verbraucher **Garantie für dieses Gerät für den Zeitraum von 24 Monaten ab Übergabe** zu den folgenden Bedingungen:

1. Mit dieser Garantie haften wir dafür, dass dieses neu hergestellte Gerät im Zeitpunkt der Übergabe vom Händler an den Verbraucher die in unserer Produktbeschreibung für dieses Gerät aufgeführten Eigenschaften aufweist. Ein Mangel liegt nur dann vor, wenn der Wert oder die Gebrauchstauglichkeit dieses Geräts erheblich gemindert ist. Zeigt sich der Mangel nach Ablauf von sechs (6) Monaten ab dem Übergabezeitpunkt, so hat der Verbraucher nachzuweisen, dass das Gerät bereits im Übergabezeitpunkt mangelhaft war. Nicht unter diese Garantie fallen Schäden oder Mängel aus nicht vorschriftsmäßiger Handhabung sowie Nichtbeachtung der Gebrauchsanweisungen.
2. Dieses Gerät fällt nur dann unter diese Garantie, wenn es in einem der Mitgliedsstaaten der Europäischen Union gekauft wurde, es bei Auftreten des Mangels in Deutschland betrieben wird und Garantieleistungen auch in Deutschland erbracht werden können. Mängel müssen uns inner-

AEG Kundendienst in Europa

In diesen Ländern gelten die Garantiebedingungen der örtlichen Vertriebsorganisationen. Diese können dort eingesehen werden. In these countries our AEG sales organisations own guarantee conditions are applicable. Please obtain further details direct.

Österreich, 4010 Linz, 0732 / 770101 - 30
Belgique/België, 1502 Lembeek, 02/363.04.44
Czech Republic, Hanusova ul., Praha 4, 02/6112 6112
Danmark, 7000 Fredericia, 70 11 74 00
España, Madrid, 1-885-2700
France, 60307 Senlis, 03-44 62 24 24
Great Britain, Service Force 08705 929 929
Hellas, 18346 MOXATO, 01/4822646
Island, Reykjavik (Bræðurnir Ormsson hf), 91-3 88 20
Italia, 33080 Porcia (PN), 0434 39 41
Kroatien, 10000 Zagreb, 385 1 6323 333
Luxembourg, 1273 Luxembourg-Hamm, 4 24 31-443
Magyarország, 1142 Budapest, 36-1-252-1773
Nederland, 2400 AC Alphen aan den Rijn, 0172-468 300
Norge, 0516 Oslo, 22 72 58 00
Poland, 02-034 Warszawa, 022 874 33 33
Portugal, 2635-445 Rio de Mouro, (21) 926 75 75
Romania, Bucuresti, B-dul Timisoara 90, 01-444-25-81
Russia, 129090 Moscow, +7 095 956 2917, 937 7893
Slovakia, 81105 Bratislava, 07/4333 9757
Slovenija, Trazaška 132, 1000 Ljubljana, 01 24 25 730
Schweiz/Svizzera, 5506 Mägenwil, 062/889 93 00
Suomi, Porissa, puh. (02) 622 3300
Sverige, 10545 Stockholm, 08-672 53 60
Turkey, Tarlabasi cad no:35 Taksim/Istanbul-0, 262-7249420

halb von zwei (2) Monaten nach dessen Kenntnis angezeigt werden.

3. Mängel dieses Geräts werden wir innerhalb angemessener Frist nach Mitteilung des Mangels unentgeltlich beseitigen; die zu diesem Zweck erforderlichen Aufwendungen, insbesondere Arbeits- und Materialkosten werden von uns getragen. Über diese Nachbesserung hinausgehende Ansprüche werden durch diese Garantie dem Verbraucher nicht eingeräumt.
4. Im Garantiefall ist das Gerät vom Verbraucher an die für seinen Wohnort zuständige AEG-Zentralwerkstatt zu versenden, wobei das Gerät gut zu verpacken ist und die vollständige Anschrift des Verbrauchers zusammen mit einer kurzen Fehlerbeschreibung in das Paket zu legen ist. Zum Nachweis des Garantie-Anspruchs ist die Sendung der Original-Kaufbeleg (Kassenzettel, Rechnung) beizufügen.
5. Garantieleistungen bewirken weder eine Verlängerung noch einen Neubeginn der Garantiezeit für dieses Gerät; ausgewechselte Teile gehen in unser Eigentum über.
6. Mängelansprüche aus dieser Garantie verjähren in zwei (2) Jahren ab dem Zeitpunkt der Übergabe des Geräts vom Händler an den Verbraucher, der durch den Original-Kaufbeleg (Kassenzettel, Rechnung) zu belegen ist; wenn dieses Gerät gewerblich genutzt wird, beträgt die Verjährungsfrist sechs (6) Monate.

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<http://www.aeg.hausgeraete.de>

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